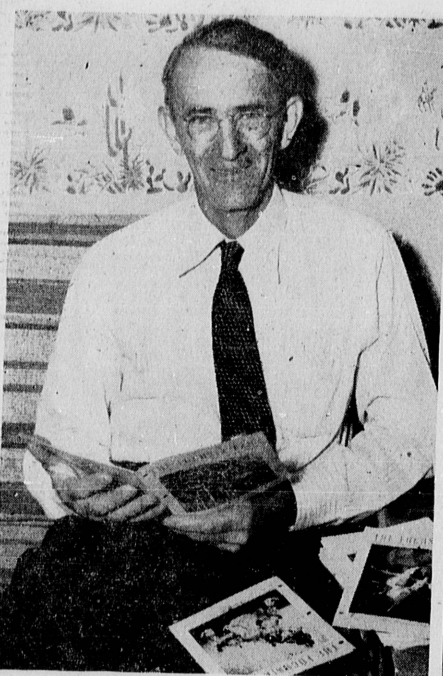


Fuchsia Society Elects W. H. Shuler President



NEW HEAD—W. H. Shuler, who was elected president of the Lomita Area branch of the California Fuchsia Society at a meeting Thursday night.

W. H. Shuler was elected president of the Lomita area branch of the California Fuchsia Society at a meeting held Thursday evening in the social hall of Community Presbyterian church. He will succeed Mrs. Joseph Bader, who has been the presiding officer for the past two years.

Other new officers are: Mrs. Dorothy Faulkner, vice president; Mrs. Cecil Goheen, secretary; Mrs. John Garner, treasurer; Mrs. A. C. Turner, auditor; and Mrs. William Bailey, plant chairman. They will be installed in their respective offices at the next meeting, Aug. 19.

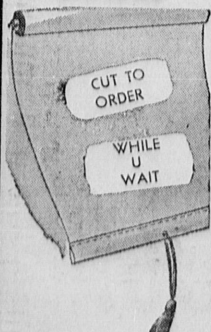
Preceding the election Mrs. Roy Trunnell thanked members of the committee, who aided her in the recent exceedingly successful flower show, of which she was chairman. Mrs. Helen Garcia gave a report on the exhibit and returned \$34.73 to the treasury as evidence that good management can also be economical. She also thanked Mrs. Trunnell for the breakfast which she gave the committee members at her home recently, and for the 1948 fuchsia plants which Mrs. Trunnell presented them as personal gifts in gratitude.

Guild to Sponsor
Card Party on
Saturday Evening

St. Joan of Arc's Guild of St. Margaret Mary's church will be in charge of the monthly card party, which will be held Saturday, July 24, at Circle Hall on Pacific Coast Highway, near Eshelman, at 8 p.m. Mrs. Vincent Zak, prefect of the guild will head the committee on arrangements.

Prizes will be awarded in bridge, pinpoints and five hundred, and refreshments will conclude the evening.

WINDOW SHADES



**UNIVERSAL
ANNEX**
1214 El Prado
Torrance

MUSHROOM FLAVOR IS ACHIEVED BY USE OF OLIVES, OTHER INGREDIENTS

Novel uses of green and ripe spaghetti, and noodles. Olives have been developed in experiments carried out by the University of California Food Technology Division.

The first of these experiments were shown at the 1948 Olive Technical Conference at the College of Agriculture by Dr. William V. Cruess and Dr. William Rivera.

Olive canners had the opportunity to taste a number of new canned products in which olives were used to flavor beans, rice,

spaghetti, and noodles. Olives also made their debut as the main ingredient in sandwich spreads and meat-flavoring sauces.

Drs. Cruess and Rivera managed to achieve mushroom appearance and flavor by using ingenuity as well as olives. The mushroom effect was obtained in a sauce of sliced pitted olives, green peppers, salt, garlic, onions, and tomato sauce, cooked for several minutes before canning.

Sun Bathers Warned On Burn in Foggy Sea Air

Because few persons realize that they can acquire a sunburn even in foggy sea air, new residents of California are warned by Dr. Roy O. Gilbert, Los Angeles County health officer, that they should acquaint themselves with the general rules to follow when sunbathing.

Normal and apparently healthy persons may be made seriously ill through immediate exposure to intense sunlight, Dr. Gilbert explains.

After an hour's exposure to sunlight there may be no immediate irritation, but the untanned skin may receive enough radiation in that hour

to later cause a severe and painful burn.

Blondes and redheads tend to tan slowly. For them especially, exposure periods should be short until their skin becomes accustomed to sunlight. Some persons are unable to tan without burning

and they should learn to keep covered. The burning effect of even indirect sunlight is evidenced by the fact that it is possible for certain people to become sunburned while sitting in the shade of an umbrella on the beach.

In giving a baby its first sun bath, a minute is the maximum exposure with which to start. Certain oils applied to the skin seem to minimize burning and hasten tanning processes. Skins vary in sen-

sitivity and the first sunbath even with such protection should be handled as though no medications were used.

A good burn ointment is needed in every holiday outing. If none is at hand, a strong solution of cold tea can be used in an emergency as tannic acid is the basis of many such ointments sold commercially.

A man seldom thinks with more earnestness of anything than he does of his dinner.—Samuel Johnson.

SPECIALS FOR THURSDAY, FRIDAY, SATURDAY - JULY 22-23-24

OPEN SUNDAYS

Most families use eggs—and wisely—as a staple part of their diet. That is why the GREATER TORRANCE MARKET always features strictly fresh, guaranteed eggs below competitive prices. It is just one of the better values that you will find throughout the store.

Strictly Fresh Grade 'A' Small

EGGS doz. in **47¢**
Cartons

Every Egg Guaranteed



Quality MEATS

Grade A Spring Lamb

**LAMB
SHOULDER
ROAST** **45¢** lb

C & S **PORK & BEANS** 13-Ounce Can **2 FOR 15¢**

VALLEY ROSE **PINEAPPLE**

In **31¢**
Chunks

No. 2 can Pineapple Juice 17¢

NEW, AMAZING **BREEZE**

Large **27¢**
Package

PURPLE PLUM JAM 2 Pound Jar **25¢**

BOCANCO PEAS 303 Can **9¢**

TOPS ALL **RIPE OLIVES** No. 1 Tall Can **9¢**

SUNNY SMILE **APRICOTS** No. 2 1/2 Can **17¢**

DURKEE'S WHIPPED **DRESSING** Full Quart **57¢**

BLACK & WHITE **ASPARAGUS** No. 2 Can **17¢**

SPRY 3-lb. Can **\$1.15**

HY-PRO BLEACH Half Gallon **17¢**

KOENIG'S EASTERN **BEER** Case of 12 in Cans **1.49**

BLUE BONNET **OLEO** Pound Package **37¢**

LAMB BREAST **22¢** lb

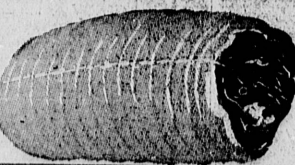
Pork **NECK BONES** **19¢** lb

Whole or Shank Half Picnic **PORK SHOULDER ROAST** **42¢** lb



SPARE RIBS **44¢** lb

STEWING CHICKENS **46¢** lb



Smoked Cottage Butt **BONELESS HAMS** **69¢** lb

Blade **PORK CHOPS** **55¢** lb

Either End Pork **LOIN ROAST** **49¢** lb

FRESH Sea Foods

Columbia River **SMELT** **23¢** lb

HALIBUT STEAKS **45¢** lb

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WE RESERVE THE RIGHT TO LIMIT QUANTITIES

TORRANCE HERALD
CERTIFICATE OF BUSINESS
Fictitious Firm Name
THE UNDERSIGNED do hereby certify that they are conducting a manufacturing business at 2740 California Avenue, Torrance, California, under the fictitious firm name of Neal H. Anderson Oil Tool Co., and that said firm is composed of the following persons whose names and addresses are as follows, to-wit:
Neal H. Anderson, General Partner, 3015 Livingston Drive, Long Beach, California.
Pearl E. Wells, Limited Partner, 2021 South Western Avenue, Lomita, California.
WITNESS our hands this 12th day of July, 1948.
NEAL H. ANDERSON
PEARL E. WELLS
STATE OF CALIFORNIA
County of Los Angeles
ON THIS 12th day of July, A.D. 1948, before me, the undersigned, a Notary Public in and for said County and State, personally appeared Neal H. Anderson and Pearl E. Wells, known to me to be the persons whose names are subscribed to the within instrument, and acknowledged to me that they executed the same.
IN WITNESS WHEREOF, I have hereunto set my hand and affixed my official seal the day and year in this certificate first above written.
CHAS. RIPPY
Notary Public in and for said County and State.
July 22, 29 and Aug. 5, 12.